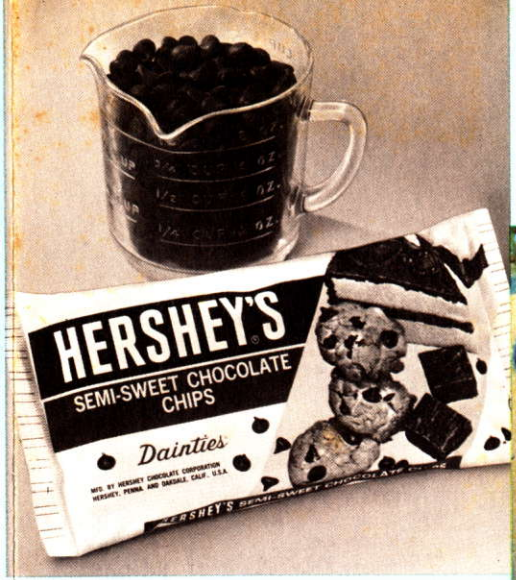

Hershey's Semi-Sweet Chocolate Chips are tiny drops of smooth, rich chocolate. During baking, the Chips soften slightly, but will retain their original shape. Look for them in 6-ounce (1 cup) and 12-ounce (2 cups) cellophane bags. Hershey's Semi-Sweet Chocolate also is available in bar forms.

HERSHEY'S Tested in The Hershey Kitchens

Hershey Foods Corporation, HERSHEY, PA.
HERSHEY CHOCOLATE & CONFECTIONERY DIVISION

Chocolate Town Classics

made with HERSHEY'S
SEMI-SWEET CHOCOLATE DAINTIES

First-in favor and flavor®

CHOCOLATE CHIFFON PIE

Looks luscious - tastes even better!

1½ tablespoons unflavored gelatin
3 tablespoons cold water
1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
1¾ cups milk
2 egg yolks
½ teaspoon salt
⅔ cup sugar
2 egg whites
1 9-inch baked pie shell

SOFTEN . . . gelatin in cold water.
MELT . . . Chips in top of double boiler over hot, not boiling, water. Stir in milk, cook until smooth.
BEAT . . . egg yolks with salt and sugar.
ADD . . . hot chocolate mixture gradually to egg yolks.
RETURN . . . to double boiler and cook until thick, stirring constantly.
ADD . . . softened gelatin and stir until dissolved. Remove from heat.
COOL . . . until almost set.
BEAT . . . egg whites until stiff and fold into chocolate mixture.
POUR . . . into baked (9-inch) pie shell.
CHILL . . . until firm.
TO SERVE . . . top with sweetened whipped cream, if desired.

BLACK BOTTOM PIE

Elegant for V.I.P.!

1 tablespoon unflavored gelatin
¼ cup cold water
½ cup sugar
½ teaspoon salt
4 tablespoons cornstarch
2 cups milk
4 egg yolks
1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
1 teaspoon vanilla
1 teaspoon rum flavoring
4 egg whites
¼ teaspoon cream of tartar
½ cup sugar
1 9-inch baked pie shell

SOFTEN . . . gelatin in cold water.
COMBINE . . . ½ cup sugar, salt, and cornstarch in a saucepan; gradually stir in milk.
COOK . . . over low heat, stirring constantly, until thickened.
STIR . . . the hot mixture slowly into beaten egg yolks. Return to heat and cook, stirring constantly for 2 minutes.
REMOVE . . . from heat and blend 1½ cups of the above custard with the Chips. Add vanilla and pour into baked pie shell. Chill.
ADD . . . gelatin to remaining custard mixture and cool. Add rum flavoring.
BEAT . . . egg whites with cream of tartar until stiff and gradually beat in ½ cup sugar.
FOLD . . . egg whites into the rum flavored custard, pour over chocolate custard in baked pie shell and chill.
SERVE . . . topped with whipped cream and garnished with shaved chocolate, if desired.

CHOCOLATE CHIPS LOAD CAKE

Perfect after-game snack

1¾ cups sifted all-purpose flour
3 teaspoons double-acting baking powder
½ teaspoon salt
1 egg, unbeaten
¾ cup sugar
1 cup milk
¼ cup shortening, melted
¾ cup regular or quick-cooking rolled oats
1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
½ cup chopped walnuts

PREHEAT . . . oven to 350° F.
GREASE . . . a loaf pan measuring 9x5x3 inches.
SIFT. . . flour, baking powder, and salt together; set aside.
BEAT . . . the egg in a large mixing bowl; add sugar, milk, and melted shortening; beat to combine mixture.
ADD . . . the sifted dry ingredients, the regular or quick-cooking rolled oats, Chips, and chopped walnuts to the creamed mixture.
STIR . . . until dry ingredients are moistened.
POUR . . . into greased loaf pan.
BAKE . . . approximately 1 hour or until done.
TURN . . . out of pan at once onto a rack. Cool.
NOTE: Loaf slices best if stored in tightly covered container or wrapped in aluminum foil overnight.

QUICK FROSTING

Medium brown color

1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
1 cup sifted confectioners' sugar
⅓ cup evaporated milk

MELT . . . the Chips over hot, not boiling, water.
ADD . . . sugar and evaporated milk alternately to the melted chocolate.
BEAT . . . until smooth and satiny.
FROSTS . . . one 8 or 9-inch square cake.

CHOCOLATE SATIN FROSTING

Rich-spreads easily

1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
2 tablespoons butter or margarine
1 egg yolk, unbeaten
1½ cups sifted confectioners' sugar
¼ cup milk

MELT . . . the Chips with the butter or margarine over hot, not boiling, water.
ADD . . . the unbeaten egg yolk, confectioners' sugar, and milk to the melted chocolate-butter mixture.
BEAT . . . until of spreading consistency.
FROSTS . . . one 13x9x2-inch oblong cake.

MARSHMAL-O FUDGE

A favorite for years – smooth and creamy!

2¼ cups sugar
¼ cup butter or margarine
¾ cup evaporated milk
1 jar (7 ounces) marshmallow creme
1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS

MIX . . . together in a heavy 2-quart saucepan, sugar, butter or margarine, evaporated milk, and marshmallow creme.
BRING . . . to a bubbling boil quickly, stirring continuously.
REDUCE . . . to medium heat when bubbles appear all over the top; stir 5 minutes.
REMOVE . . . from heat and add Chips.
STIR . . . until Chips are completely melted and blended into the mixture.
POUR . . . into greased (9-inch) square pan.
DECORATE . . . top with pecan or walnut halves.
COOL . . . thoroughly. Cut into 1½ inch squares.
YIELD . . . 3 dozen squares or 2 pounds.

CHOCOLATE NUGGETS

Easy to make – invite children to help

1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS
3 tablespoons corn syrup
1 teaspoon vanilla
½ cup evaporated milk
½ cup confectioners' sugar
2½ cups vanilla wafer crumbs (½ pound)
1 cup finely chopped nuts
¾ cup decorettes or finely chopped nuts

MELT . . . the Chips in the top of a double boiler over hot, not boiling, water. Remove from water.
STIR . . . in corn syrup and vanilla.
STIR . . . in gradually the evaporated milk, confectioners' sugar, vanilla wafer crumbs, and finely chopped nuts. Mix well.
ALLOW . . . the mixture to stand at room temperature about 30 minutes.
SHAPE . . . into one-inch balls and roll in the decorettes or finely chopped nuts. Chill.
YIELD . . . about 4 dozen nuggets.

MARSHMAL-O FUDGE

HERSHEY'S CHOCOLATE TOWN COOKIES

Well known and delicious!

- ½ cup shortening
- ¼ cup sugar
- ½ cup brown sugar, firmly packed
- ½ teaspoon vanilla
- 1 egg, well-beaten
- 1 cup plus 2 tablespoons sifted all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup chopped nuts
- 1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS

PREHEAT . . . oven to 375° F.
CREAM . . . shortening, sugars, and vanilla together until light and fluffy.
FOLD . . . in well-beaten egg, and beat entire mixture.
SIFT . . . together flour, soda, and salt.
ADD . . . sifted dry ingredients to creamed mixture, and stir in nuts and Chips; mix thoroughly.
DROP . . . by small spoonfuls onto greased baking sheet.
BAKE . . . about 10 minutes.
YIELD . . . about 4 dozen cookies.

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CHOCOLATE PEANUT BUTTER COOKIES

Good for lunch boxes

- 1½ cups sifted all-purpose flour
- ½ teaspoon double-acting baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup shortening
- ½ cup peanut butter
- ½ cup sugar
- ½ cup brown sugar, firmly packed
- 1 egg, well-beaten
- ½ cup milk
- 1 cup (6 ounces) HERSHEY'S SEMI-SWEET CHIPS

PREHEAT . . . oven to 375° F.
SIFT . . . together flour, baking powder, baking soda, and salt.
CREAM . . . together shortening and peanut butter.
BLEND . . . sugars in gradually; add egg and mix thoroughly.
STIR . . . in flour mixture alternately with milk; mix well.
FOLD . . . in Chips.
DROP . . . by small spoonfuls onto ungreased baking sheet.
BAKE . . . about 12 minutes.
YIELD . . . about 3 dozen cookies.